

Master of Applied Nutrition Program (MAN)

Mission

The mission of the MAN program is to produce competent dietetic graduates who are able to apply advanced theoretical and technical knowledge to work in a variety of settings. Graduates possess critical appraisal and entry level technical skills to engage in practice-based research.

MAN Program Objectives

- To develop the students' theoretical knowledge and skills related to research, critical appraisal, and communication through graduate course work
- To foster critical, practice-based research skills by engaging in a variety of research activities
- To promote the acquisition and demonstration of professional competencies through practicum placements and reflection on practice

Components of the MAN Program

- Critical Thinking and Reflection
- Graduate Courses
- Experiential Learning
 - Learning opportunities for the student to develop and demonstrate dietetic competencies in clinical, community and foodservice practice settings
 - Timelines and structure of experiences differ for classic MAN and MAN-Grand River Hospital (GRH)
- Research Portfolio

MAN Cohort 2019-2020



Components of the MAN Program

Critical Thinking and Reflection

- Thinking critically in the practice of dietetics involves identifying and challenging assumptions used in practice as well as analyzing assumptions in the framework of the research literature.
- Graduate courses in nutrition and management build on the critical analysis skills developed in the undergraduate program through discussions of the research literature and assignments.
- Weekly seminars in the practicum courses focus on reflective analysis of practice experiences, considering similarities and differences in practices in different settings and the use of research for evidence informed decision making.
- Reflecting on the different practices and problem-solving approaches supports the development of practice theory, professional competence, and continuing professional growth.
- Reflective practice supports the development of transferable skills that can be applied in a variety of dietetic practice settings including practice-based research skills.

Graduate Courses

Students take graduate courses in:

- Practicum in Applied Human Nutrition- I, II, III
- Community Nutrition
- Advances in Clinical Nutrition
- Foodservice Management in Healthcare
- Fundamentals of Dietetic Practice-Based Research

These courses focus on the latest research in these fields and provide strong theoretical underpinnings for the three broad areas of competency required for practice. Students increase their knowledge while enhancing their skills in three areas: **the research process, critical appraisal, and communication.** Assignments in the courses apply theories to practice in real-life situations, demonstrating dietetic competencies and research mindedness

What skills will you gain from these courses? - The MAN program will set you up with the skills for success to become a registered dietitian in our emerging field!

FRAN *6610

Advances in Clinical Nutrition

Develop nutrition case study while analyzing the nutrition care process and develop a PEN Pathway suitable for publication



FRAN *6750

Fundamentals of Dietetic Practice-Based Research

Learn and apply research methods to enhance dietetic practice. Document your skill set for future employers



FRAN *6740

Foodservice Management in Healthcare

Design a cycle menu incorporating appropriate nutrition interventions to meet the needs and preferences of a population in long-term care



FRAN *6510

Nutrition in the Community

Originate a public health nutrition intervention and produce a grant proposal adhering to CFDR guidelines



FRAN *6710, *6720, * 6730 (Practicum in Applied Human Nutrition I, II, III)

Develop a nutrition-focused business while enhancing transferable entrepreneurial skills and knowledge appropriate industry and private practice. Explore how technology can accelerate an RD's platform. Gain practical, hands-on experience in various settings



Experiential Learning

What kind of skills do you need in practicum?

- **Strong time management & organization:** Being able to manage graduate courses and work from practicum.
- **Self-Awareness:** Being able to identify ones' strengths and weaknesses and addressing them early with preceptors.
- **Strong communication:** Students will work with many preceptors and members of the inter-professional team.
- **Self-directed learning:** There are multiple elements to practicum, preparing for each prior to starting is vital.
- **Conflict Management:** Being comfortable communicating with preceptors and self-advocating when needed.
- **Flexibility and Adaptability:** Changes can happen throughout practicum, students need to be able to adjust quickly and have a flexible attitude.

Classic MAN

Practicum

- Three practicums in the three competency areas of nutrition care, population public health, foodservice management .
- Each practicum is 40 days long
- Students choose and rank practicum options depending on agency availability (this varies from year to year).

MAN-GRH

Practicum

- 20 weeks of clinical nutrition in both inpatient and outpatients coordinated by GRH Dietetic Education Lead
- Rotations are usually 4-6 weeks
- MAN-GRH students will rotate more often, thus more preceptors and different people to work with. The student should be flexible and ready to work with people with varying working styles.

Research Portfolio

- MAN students will engage in and document several elements of practice-based research throughout the program. These experiences will stem from applied assignments in graduate course work as well as from activities completed in practicum placements.
- The Fundamentals of Dietetic Practice-Based Research course will provide the foundation for the practice-based research experiences with a focus on critical appraisal, quantitative methods, qualitative methods and quality improvement. The research dossier will be used to summarize and document experiences as well as provide a venue for student reflection on research experiences.



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